

# Hot Off The Grill!

Food Service Safety Newsletter

## Coming to a Health Department near You...

2005 rule revisions "How Do They Affect My Establishment?"

**April 5<sup>th</sup>, 9am-11am at 800 W. Canal, Kennewick.**

Call 582-7761 ext. 246 or email [jeanr@bfhd.wa.gov](mailto:jeanr@bfhd.wa.gov) to register.

Not able to attend? Send questions to Jean Ross at ext. 253 or email.

## Employee Health and the PIC

### Employee Illness

According to the food rule, ill employees have:

- **Symptoms** of diarrhea, vomiting or jaundice;
- **Diagnosed** infections from one of the 'Big 4' (*Salmonella*, *Shigella*, Shiga toxin-producing *E. coli*, or hepatitis A);
- **Infected**, uncovered wounds; or
- **Discharges** from the eyes, nose or mouth even when caused by non-infectious sources such as allergies.

Under the new rule, an ill food worker must report these conditions to the Person in Charge (PIC) and be restricted from food handling.

The new food rule requires that PICs:

1. Inform employees of the need to report the above conditions to the PIC;
2. Recognize the diseases that are transmitted by foods;
3. Restrict ill employees from working with food; and
4. Notify the regulatory authority when a food employee has jaundice or an infection that can be transmitted through food.

## THE VIP....PIC (Person in Charge)

Beginning May 2, 2005, every permitted food establishment must have a designated PIC on the premises during all operating hours. The designation of a PIC during all hours of operation is intended to ensure the continuous presence of someone able to identify and prevent high-risk practices to avoid the transmission of foodborne disease to the community.

The PIC will be required to:

### Have Food Safety Knowledge

The PIC must be able to recognize hazards that may contribute to foodborne illness and be able to take appropriate preventive and corrective actions.

The PIC must have sound knowledge of the basics of proper food handling, the requirements of the food rule, and the operating procedures within the establishment.

### Take Appropriate Preventive and Corrective Actions

The PIC must ensure that all provisions of the food rule are followed, including; Employees effectively washing hands, employees have valid food worker cards and are properly trained for their duties, potentially hazardous foods are properly prepared, cooked, cooled, handled and stored.

### Demonstrate Knowledge

During an inspection, the PIC will need to demonstrate knowledge to the inspector. Knowledge must be demonstrated in one of three ways:

- **Compliance with the Code.** No "Red" High Risk violations noted on the current inspection report.

or

- **Certification.** Valid certificate from an ANSI-accredited manager certification course (such as *ServSafe*®).

or

- **Knowledge.** Correct answers to food safety questions asked by the inspector. The regulatory authority may only ask questions related to the food handling in the establishment. Depending on the foods prepared at your establishment, the questions are based off of foodborne illnesses, potentially hazardous foods, contamination prevention, and operating procedures.

Benton Franklin Health District would like to help your establishment with this transition. If you have questions please do not hesitate to contact your inspector, or the health department. A copy of the Working Document is located at:

<http://www.doh.wa.gov/ehp/sf/FoodRuleMain.htm#WorkDocument>



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## Consumer Advisory

All food establishments that serve raw or undercooked animal foods or unpasteurized, packaged juices are required to post a Consumer Advisory.

A consumer advisory is a publicly-posted notice that certain ready-to-eat foods pose a health risk because they are not processed to destroy pathogens. A consumer advisory consists of two parts: Disclosure and Reminder.

**DISCLOSURE:** Identifies the animal foods served undercooked. The disclosure must be written, be on the menu (or presented to customer in writing at the time they place their order), and identify the food items that are served raw or undercooked.

Examples of disclosures are:

*"Hamburgers are cooked to order"*

**OR**

*"Raw-egg Caesar salad"*

**REMINDER:** Statement of the health risk of consuming these foods. The reminder must be written, be printed on the menu where customers can easily find it.

Examples of reminders are:

*"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."*

**OR**

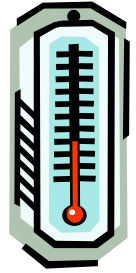
*"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."*

To comply with the Consumer Advisory provision, the disclosure and the reminder need to be publicly available and readable so that consumers may see the message before placing their order.

## MORE CHANGES

### Temperature Danger Zone:

Because several bacteria that cause foodborne illness have been shown to grow at 45°F, the new code will lower the required cold holding temperature. The revised Danger Zone will be 41°F to 140°F.



What if your refrigerated units can't keep food at 41°F? If your current equipment is able to keep food 45°F but *unable* to keep food 41°F, you will have until May 2010 to replace the cooler with compliant equipment.

### Potentially Hazardous Foods

Potentially Hazardous Foods [PHF] are foods that require time and temperature control to prevent bacterial growth or production of bacterial toxins. PHF must be kept out of the Danger Zone for food safety.

With the new food code, *cooked* fruits and vegetables will be added to the list of Potentially Hazardous Foods.

**Why were cooked fruits and vegetables added to the list of PHF?** Because a plant's natural defenses are often destroyed with cooking, cooked plant foods may allow disease-causing bacteria to grow.

Although fresh, frozen or canned fruits and vegetables are ready to eat at any temperature, they must be cooked to 140°F if they will be hot-held. The hot holding temperature for cooked plant foods will also be 140°F to prevent the growth of disease-causing bacteria that might be present.

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